## Retail Food Inspection Report

Floyd County Health Department Telephone (812) 948-4726

| Establishment Name<br>BABY MAE'S                     |  |    |   |                      |                         | Est                | Telephone Number   | Date of<br>Inspection | ID#                    |  |
|--|--|----|---|----------------------|-------------------------|--------------------|--|-----------------------|------------------------|--|
| Address<br>1817 GRAYBROOK LN, NEW ALBANY IN 47150    |  |    |   |                      |                         | Own 502-291-2017   |  | 05/25/2022            |                        |  |
| Owner MARSHAUN LONG                                  |  |    |   |                      |                         | PurposeRoutine     |  | Follow Up             | Released<br>05/25/2022 |  |
| Owner's Address<br>328 EALY ST NEW ALBANY, IN 47150- |  |    |   |                      |                         |                    | Follow-up X Complaint                                    |                       |                        |  |
| Person in Charge<br>MARSHAUN LONG                    |  |    |   |                      |                         |                    | Pre-Operational  |                       |                        |  |
| Responsible Person's Email MSHAUNLONG@AOL.COM        |  |    |   |                      |                         |                    | TemporaryHACCP   | Menu Type  1 2 3 _>   | <u> </u>               |  |
| Certified Food Handler MARSHAUN LONG                 |  |    |   |                      |                         |                    | Other (list)   |                       |                        |  |
|  |  |    |   | AND NARRATIVE COLUMN |                         | O IN THE NA        | ARRAIVE COLUMN MARKED AS "R"                             |                       |                        |  |
| Section #  | C  | NC | R   | Narrative            |                         | To Be Corrected    |  |                       |                        |  |
| 117  | X  |    | it was observed 4 pans of meat were sitting on the prep counter out of refrigeration or hot holding, Meat was measured at 46F. Meat should be kept in refrigeration up to the point it is reheated to 165F. Meats should only be reheated once. Individual portions may be microwaved for reheating.  Observed food emplyees unwilling or unable to answer basic food safety questions without the owner present. If owner is gone a Person In charge should be able to answer food safety questions. Consider getting additional staff members formally trained. Current Certified Food Manager Certificate expires in 3 months. |                      |                         |                    |  |                       |                        |  |
| 110  |  | X  |   |                      | er used to cook meats n | 1 day<br>corrected |  |                       |                        |  |
| 347<br>426   | <ul> <li>X Observed no handtowels and kitchen handwashing sink.</li> <li>X X Observed pile of leaves in outdoor cooking area.</li> </ul> |    |   |                      |                         |                    |  |                       | u                      |  |
| Summary of Vi  | iolations  |    |   | 2 NC                 |                         |                    |  |                       |                        |  |
|  |  |    |   |                      | <u> </u>                | 1.                 |  | 0                     |                        |  |
| Received by (name and title printed):                |  |    |   |                      |                         |                    | Inspected by (name and title printed): Thomas Snider CFS |                       |                        |  |
| Received by (signature):                             |  |    |   |                      |                         |                    | Inspected by (signature):  Tromae Snider                 |                       |                        |  |
| cc:  |  |    |   |                      | cc:                     |                    |  | cc:                   |                        |  |